



PRODUCT INFORMATION SHEET

MALT & INGREDIENTS Co. 625 S Irish Rd • Chilton, WI 53014-1702 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

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BREWERS BARLEY FLAKES

FEATURES & BENEFITS

Produced in the U.S.A.

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

TYPICAL ANALYSIS

| | |
|-----------------------------|---------|
| Moisture | 8.0% |
| Extract FG, Dry Basis | 75.0% |
| Protein, Dry Basis | 12.5% |
| Conversion Time | <5 min |
| Color | 1.8 SRM |

ITEM NUMBER

7272 25-pound multi-wall bag

CERTIFICATION

Kosher: UMK Pareve

APPLICATIONS

Use as an adjunct in all-grain brews to produce a lighter colored finished beer without lowering the original gravity

STYLE

Pregelatinized flakes

SENSORY CHARACTERISTICS

Color Off-white to light tan
Flavor slightly grainy

SUGGESTED USAGE RATES

10-25% of total grist to produce a light colored, mild flavored, dry beer

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored flakes are prone to loss of freshness and flavor. Brewers Flakes may begin experiencing a slight flavor loss after 6 months.

CHARACTERISTICS

- Produced specifically for brewing, developing characteristics necessary for easy and efficient use in a brewhouse
- The process of gelatinizing makes the starches readily soluble and digestible by the naturally occurring enzymes in barley malt. This allows the flakes to be incorporated directly into the mash with other grains.
- Because flakes have a large surface area and are pre-cooked, they hydrate and disintegrate quickly. Filtration time will be normal.
- There is no need to mill Barley Flakes. However, they can be put through the mill if that is the easiest means of adding them to the mash.
- Use in place of corn as an adjunct to eliminate corn flavor in the finished beer